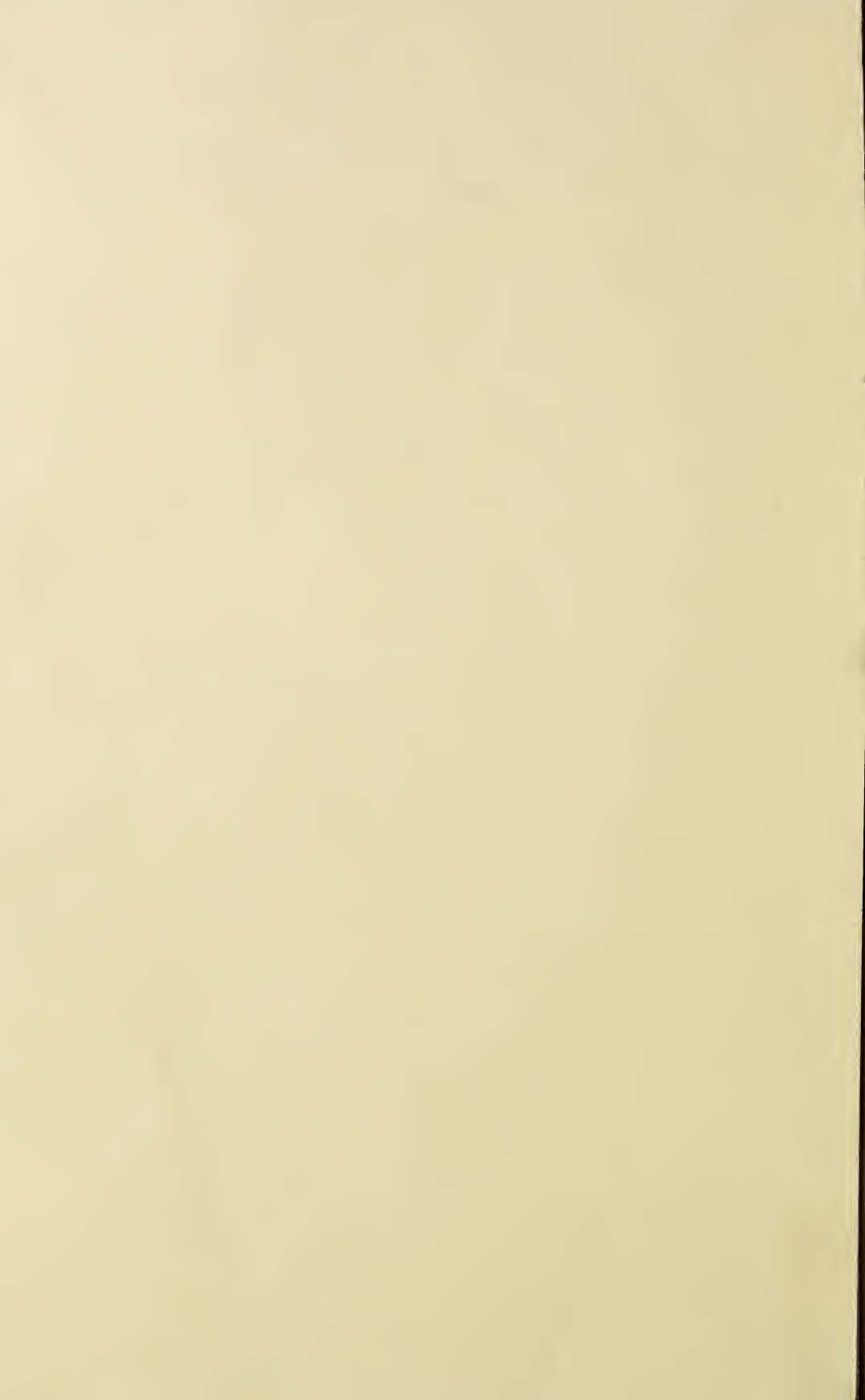


## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.





Agriculture, Horticulture, Live Stock and Rural Economy,

THE OLDEST AGRICULTURAL JOURNAL IN MARYLAND, AND FOR TEN YEARS THE ONLY ONE.

AND NEW FARM.

Vol. XXV. BALTIMORE, September 1888.

No. 9.

A COMPARISON.

JAMES WHITCOMBE RILEY.

I'd rather lay out here among the trees,  
With the singin' birds an' bum'lebees,  
A-knowin' that I can do as I please,  
Than to live what folks call a life of ease,  
Up thar in the city.

For I really don't 'zactly understan'  
Where the comfort is for any man  
In walkin' hot bricks an' usin' a fan,  
An' enjoyin' himself as he says he can,  
Up thar in the city.

I'm kinder lonesome, mebbe you'll say,  
A-livin' out here day after day,  
In this kinder easy, careless way,  
But an hour out here is better'n a day  
Up thar in the city.

As for that, jus' look at the flowers aroun'  
A-peepin' their heads up all over the groun',  
An' the fruit a-bendin' the trees way down,  
You don't find such things as these in town,  
Or ruther in the city.

As I said afore, such things as these,  
The flowers, the birds, an' the bum'lebees.  
An' a-livin' out here among the trees,  
Where you can take your ease an' do as you  
please,  
Makes it better'n the city.

Now all the talk don't 'mount to snuff  
'Bout this kinder life a-bein' rough,  
An' I'm sure its plenty good enough;  
An' tween you an' me 'taint half as tough  
As livin' in the city.

RENOVATING WORN-OUT LANDS.

We give extracts on this subject from the essay of Hon. Wm. Snowden, before the Vansville Farmer's Club, and some of the remarks which followed the essay. It is an important subject and appeals to every farmer in this entire section of country along the Atlantic seaboard.

We copy from *Free Quill*. Mr. Snowden said :

I first would recommend thorough cleaning and grubbing so that all obstruction to the plow may be removed. And as land surcharged with water cannot be worked and seeded early, it is of prime necessity for these reasons it should be well drained and for the further reason of the greater difficulty of improving permanently wet lands. I would advise as few open ditches as practicable for reasons that are patent to all of us and suggest under-drains of tile as it is the best material for permanency, stone or brick, and poles and brush in cases where there is an absence of stone, or want of means to use the more costly material.

Many lands are unproductive because of the existence of springs, and produce good crops soon after they are drained; this, however, does not apply to worn-out lands except in a very modified sense, but it does prove the great injury of water in excess on land and is a good argument for perfect draining. No plan of ditching can be submitted without the use of diagrams, but it may be remarked here that in many cases a single ditch properly located may cut off water and dry many acres, as for instance, a drain across a field, and near the foot of an undulation where water crops out may serve the purpose stated above; but the farmer must be his own engineer, and with a view to economy locate his drains so as to make them most efficient, but by all means let the work be well done. Under-drains should be generally as deep as the foundation will allow with a gentle fall, say one inch to a hundred feet, so that the water can be carried off and the liability to choke and fill up with earth lessened.

Cleaning, grubbing and ditching accomplished, the next desideratum of no less importance is plowing. There has

existed in the minds of many a prejudice against deep plowing—it is certainly not good policy to turn up an old field ten or twelve inches, which has never been plowed to a greater depth than four or five inches, for the obvious reason that too much dead earth will be brought to the surface to produce satisfactorily even with good tillage and proper fertilization the first year; yet the action of one or two winters' frost and atmospheric influences will fructify the hitherto dead earth and vegetable matter will grow. As an evidence of the favorable influences referred to I point the Club to the earth on the mounds about our iron ore banks, where white clover luxuriates on clay taken a few years ago from the depth of twenty five feet below the surface. I would recommend moderately deep plowing at first, say six or eight inches and that it be done in the fall, if the consistency of the land is such as to be benefited by the freezing process, which is the case in clay lands. Breaking up in the fall is especially urged in the beginning of the renovation of worn-out lands, indeed it is preferable it should be done in August, if to be seeded in wheat—so that there may be time for at least partial decomposition of whatever vegetable matter that may have been turned under, and also to cross plow and by free use of the roller and harrow get the ground in good tilth. Sow not later than the first week in October, giving as liberal an application of some good commercial fertilizer rich in phosphates, say not less than 500 lbs. per acre. Top dress in early spring the galled places, knolls and poorer spots, with manure of home production. Sow clover seed when the condition of the ground will admit between February 1st and April 10th—the latter date is considered late but my experience is generally a set from early April seeding. Lime being



the basis of all permanent improvement, is absolutely required in the work of renovating lands which have been impoverished by the production of cereals for a series of years, and hence going forward with the work of renovation the earliest opportunity should be availed of to return to the soil this important factor of which by the skinning system it has been robbed. A light dressing may be applied on the young wheat in the spring twenty five to thirty bushels per acre which, if no material benefit to the grain, will serve to make more certain a set of clover and guard the young grass from the killing effects of sun and drought. One bushel of land plaster per acre soon after harvest will facilitate the growth of clover, and fortify it against drought. In the treatment of land given above in a very desultory manner, because of want of time to devote more than a few minutes now and then to the work, must be my apology for frequent departures from the line of thought which I have endeavored to follow. It has been presupposed the farmers to thus handle land must command at least a limited capital. In the absence of the funds the same general policy may be adopted with such modifications as stern necessity may demand; but with such changes comes in aptly with regard to mechanics the philosophical axiom, "what is saved in power is lost in time." The process of renovation will be impeded of course under less liberal management. Going forward in the work, if a good set of grass is obtained in the field it may lay for one or two years, and to receive the full benefit of work done should be pastured but little and late in the season, that the land may have the full benefit of the shade and the fertilizing effects of the falling and decaying grass. A good set of clover obtained, the problem of renovation is half

solved; lime freely on the sod. Now with thorough tillage and proper rotation of crops; the land will soon return a fair interest for the expenditure of money and labor. Reference has been made to lands in this neighborhood so completely exhausted as to produce scanty growth of sedge and poverty grass; I refer to the property known as the Talbott estate. When in this condition Colonel Capron the founder and builder of Laurel Cotton Mills came into possession of it. He was an agriculturalist of advanced ideas in his day, and to whose wisdom and courage the farmer of forty years ago owed much. Colonel Capron owned a thousand acres of such land, and in less than a decade so completely renovated it that portions produced over one hundred bushels corn per acre—more than twenty barrels. The Colonel kept one hundred cows and relied more on barnyard manure and ashes than on lime and guano, though he did lime and advocated applying on sod to lay two years; he used guano and bone but not as liberally as is the custom of to-day. He made large expenditures in draining his land, and the failure of this land to produce large crops in late years is due mainly to the fact that the under-drains have ceased to act. The property now owned by our esteemed brother S. Gambrill, a part of the Capron farm, was not so highly improved by the Colonel owing I suppose in some measure to the fact that it was more remote from his barnyard and the depot. Mr. Talbott by a system of green manuring brought the land to a good state of cultivation; seeding several years consecutively in wheat, fertilized freely with bone and guano which gave him full crops of grain. No grass seed was sowed but the guano gave a rank growth of weeds and natural grasses which were turned under each year; after the third crop of wheat he limed heavily and

the land produced large crops of grass and grain and continued to be productive for some years. Since it came into the hands of Mr. Gambrell he has pursued the high pressure system and with what results we are all aware. This farm is now in a high state of improvement.

#### DISCUSSION OF THE ESSAY.

Dr. Hume.—The Essayist pretty well covers the whole subject; there are, however, several little points to which attention might be drawn. First—The beginning of the renovation is lime, no matter how poor the land, the very first application ought to be lime. Second—Another great aid is by spreading straw; have had this year an evidence of the reliability of this practice on a field in front of my place where it was red clay, on which I spread straw after sowing wheat which came up through it, and I never saw a better set of grass. Drainage is another feature worthy of our consideration in the question of worn-out soils; it is absolutely essential. Don't think that capital is so much needed, lime and clover seed are both cheap; by the use of these two agencies, any land in Prince George's county can be made rich.

Mr. W. H. Steigher—I quite agree with the essayist. I would put 20 or 25 bushels of lime on in the fall when I did my cross plowing for wheat. I think lime will help get vegetation into the soil; it will do good even in a road bed; it makes plant food; you are much more sure of getting a set of clover. Recently I met a gentleman of great experience in agricultural matters in Virginia, Maryland and other States. He said, as an investment he would rather buy worn-out lands in Maryland at \$15.00 an acre than pay \$100 per acre for the Pennsylvania lands which readily bring that price. His reasoning was, that from the evidence he had seen of redeeming worn-out lands

and converting them into good and valuable farms, that for five years he could live on the difference of \$85.00 during which time by the free use of lime which is cheap he could make a soil, which when thoroughly made was more enduring. In the long run he was sure he could make a better farm. He advocated the same plan laid out by the essayist.

Mr. Kinsolving: I agree in the main with the essayist. Prefer as I have stated before in the club to get vegetable matter in the soil by bone or phosphate, then use lime. I cut to-day the eighth successive crop of grass in front of my house. When seeded it was washed badly; it never had any lime. The best piece of land I own is that from which I grubbed the stumps, then sowed 500 lbs. of bone, and followed by sowing buckwheat which I turned under, then put in wheat, then followed four crops of grass, and limed on plowed sod, then corn, and Dr. Hume decided it was the best he had seen. If I had money to use all the time I wished to, would put it on young grass, but if I hadn't young grass, I would still use lime.

#### DEHORN OR DISHORN.

We take notice that Mr. Stewart in the *Country Gentleman* is striving to deprive Mr. Haaf of the honor of having introduced the word "dehorn" into the English language with a specific meaning of, artificially and for a good purpose removing the horns of cattle. We decidedly object to Mr. Stewart's arguments against the word, and the substitution of "dishorn" in its place. Dishorn is not euphonious, it adds one letter to the word which is opposed to the genius of the language and it is not expressive of the meaning which Mr. Haaf intended to convey.

Mr. Stewart's argument is that it

belongs to the class "disarm, discover, dislodge, disable, discharge, &c." This is a mistake. It belongs to the class of words "deprive, degrade, dehusk, deform, derail, detract, detach, deduct," and a host of others of the same general character.

Mr. Haaf having introduced the process should certainly have the honor of introducing the word to characterize it.

Dishorn has reference to taking horns from cattle in any manner, by intention, or by accident, or on account of disease; or even if done in the fight between two vicious animals. Dehorn is a deliberate operation intended for the benefit of the cattle and the benefit of man, and the process is of a scientific character, and for objects well defined. Mr. Stewart and the *Country Gentleman* are wholly in the wrong, and the agricultural press should not uphold them in the attempt to deprive Mr. Haaf of the honor which belongs to him, by substituting a general word for the word which has a specific meaning as he has given it.

#### A RAILWAY CATECHISM.

How many miles of railway in the United States? One hundred and fifty thousand six hundred miles, about half the mileage of the world.

How much have they cost? Nine billion dollars.

How many people are employed by them? More than 1,000,000.

Who built the first locomotive in the United States? Peter Cooper.

How long does a steel rail last with average wear? About eighteen years.

What is the cost of a palace sleeping car?—About \$15,000, or \$17,000 if "vestibuled."

What is the cost of a high-class eight-

wheel passenger locomotive? About \$8,500.

What is the longest American railway tunnel? Hoosac tunnel, on the Fitchburg Railway ( $4\frac{1}{4}$  miles).

What is the highest railroad in the United States? Denver and Rio Grande, Marshall Pass, 10,852 feet.

What is the highest railroad bridge in the United States? Kinzua viaduct, on the Erie road, 305 feet high.

What is the longest railway bridge span in the United States? Cantilever span in Poughkeepsie bridge, 548 feet.

What is the longest mileage operated by a single system? Atchison, Topeka and Santa Fe system, about 8,000 miles.

What line of railway extends further east and west? Canadian Pacific Railway, running from Quebec to the Pacific Ocean.

What road carries the largest number of passengers? Manhattan Elevated Railroad, New York, 525,000 a day, or 191,625,000 yearly.

What is the fastest time made by a train?—Ninety-two miles in ninety-three minutes, one mile being made in forty-six seconds, on the Philadelphia and Reading Railroad.

What is the fastest time made between Jersey City and San Francisco? Three days, seven hours, thirty-nine minutes and sixteen seconds. Special theatrical train, 1886.

What are the chances of fatal accident in railway travel? One killed in 10,000,000—Statistics show more are killed by falling out of windows than in railway accidents.

Subscribe to the MARYLAND FARMER, with a premium, only \$1.00 per year.



## PATRONS OF HUSBANDRY.

Our friend and correspondent, Col. D. S. Curtiss, chancing to be present at the dedication of Eureka Grange, was unexpectedly called upon for a speech. He has in his remarks pointed out some of the benefits of the order, which we are pleased to lay before our readers. He said:

Not only for what the order may teach of practical farming, and its money profits, not even chiefly for that, is the Patrons of Husbandry interesting to the farming and producing classes. Its general educating and elevating influences are what its noble originators and founders designed, wishing and expecting to promote the highest happiness, prosperity and social character of the members of both sexes. Such are the great and prime benefits to flow from its institution; and from the happy and beautiful scenes now before us, it is evident that its principles are studied and understood in this Grange.

Having had considerable experience, and having done some humble work, in the earlier years of establishing the order, in the States of Virginia, Pennsylvania, Ohio and Maryland, I may probably claim to know something of its objects and accomplishments; and hence, I have watched its growth and usefulness with pride and gratification.

Of all the organizations among men, this order is prominent and distinguished for extending equal privileges and influence to women. Our mothers, sisters and wives have joined us in all the rights and offices of the Grange, infusing into our operations their love, tenderness, and intuitive impressions of right and virtue.

Woman is the love-principle of our race; she possesses the finer taste, and a delicate sense of justice; and hence, there are always a greater refinement and higher sense of true order in those organizations

where she takes an active, equal part, and diffuses her gentle, loving and earnest influence into the work. And I speak with proper reverence when I say, that even in the church the equal rights, and influence of women are not as fully recognized, in the offices and expression, as in this noble order. Hence, the Grange meetings in this country are places of useful and refining enjoyment, instruction and social harmony, where reigns confidence and enlarged domestic influence.

The order teaches us first principles, honest, intelligent industry, and the real dignity of all useful, productive labor; and teaches the farming classes to feel and manifest high self-respect, as equal to, or above, other callings of mankind.

There are different grades of attractiveness, but all highly important and honorable, in farming operations. There are different degrees of attraction and charms, in the work, as there are in the productions. First, is the simple but useful grass at our feet, symbol of humility and service, as we notice in the beautiful words of our manual; then come the sweet flowers; then, the delicious fruits, and nutritious grains; then above all comes the rearing of the domestic animals of the farm—a higher, generally more attractive, noble calling than growing flowers and grains, but perhaps no more important. All of these branches are of much usefulness, though not all equally attractive; but all should receive the exercise of the best mental faculties, and kindly feelings of all classes engaged therein. No broader or higher scope, than farming presents, for the exercise and reward of intelligence and scientific knowledge, is found in any other avocation among men. Well studied and practiced farming and the grange furnish better schools and education than any of our classical colleges.

Thus, in fulfilling its highest aims,



and faithfully carrying out the principles as designed by the founders, and fully exerting its eminent mission and fullest capacities, the order of Patrons of Husbandry will surely and speedily give to the country the highest and most prosperous civilization, and even promote true christianity. Its aims and teachings are in accordance with Divine truths, and hence must be useful and elevating.

And that this may be the favored experience and results of this Grange and all associated with it is the sincere wish and confident expectation of your speaker.

---

#### Tree Planting in China.

We have been interested in the Special Issue of Consular Reports, No. 30, giving the very practical proclamation of Viceroy Li to his Chinese subjects on tree planting, with his "eight directions" and "ten benefits" which are enumerated at length. They would occupy too much room to give in full in our magazine; but they show familiarity with the subject and a just appreciation of the value of Forest culture. Any of our readers who would like to see the advanced ideas of the Chinese Viceroy can do so, by requesting the Department of State to forward them the above report.

---

#### Inter-State Fair—Trenton, N. J.

This will take place Oct. 2-5. The directors have purchased 100 acres of fine land near Trenton, along the main line of the Pennsylvania Railroad. This is a particularly desirable spot for the purpose selected, being situated between the two principal cities of the country—New York and Philadelphia—and within easy and quick access of the larger cities and towns of New Jersey and Eastern Penn-

sylvania. The very efficient management now in control is a guarantee of its success. The premium list offered is liberal, and sure to bring large entries in all the departments. In the live-stock department generous premiums will be presented, including one of \$500 for the best team of matched coach horses. All the Trenton potteries have expressed a desire to make exhibits, and the display in this line will be of the most decided interest.

---

#### HOW TO KILL AND DRESS A FOWL.

To dress a fowl with the least trouble, hang it up by the feet so that it will drop a convenient height, and attach a wire hook to the under beak of the fowl, to which hang half a brick. Sever the jugular vein with a sharp knife, and proceed to pick, holding the wings with one hand while you pick with the other. Work quickly. Get most of the feathers off the breast side with three or four hand pulls and change the wings to the other hand held across the breast of the fowl, and with a few pulls get most of the feathers off the back. Grasp one wing at a time, and pull out the long feathers at one stroke. Then finish up the picking entirely before the fowl is taken down. When done, chop off the head, take a sharp knife and cut through the skin around the vent, being careful not to sever the intestine. Pull gently, and as the intestine comes out insert the forefinger and bring out the intestines rapidly, but do not break them. Get them out up to the gizzard, and break off there by the thumb and forefinger, and your fowl is ready for market. If you wish to make ready to cook, the hole must be slightly enlarged and the gizzard pulled out, cut open, and the inner lining removed, with

all gravel, food, etc. A slit must be made in the breast and the crop removed, which should be empty when the fowl is killed. Some people remove the lungs. It is not necessary. The heart should be removed and washed, as some clotted blood is usually around it. The operation of preparing a fowl for market can be done by an expert sometimes in three minutes. —*American Agriculturist.*

## ❖ SWINE EXTRA. ❖

### GENERAL REMARKS.

The general farmer keeps always a small stock of Pigs, and it is an important matter to have them of that character which will bring the best results. The consumption of pork in this country is enormous, and although a large body of the people are theoretically opposed to its use, yet few pass any considerable time without having a supply of it in the house. It fills a place which nothing else can fill, being ready at all seasons under skillful cooking to give an acceptable dish of food to the hungry.

The swine which are attracting so much attention at present, are the following named varieties: Poland China, Chester White, Berkshire, Jersey Red. In other columns we shall give the particular qualities of these various breeds; but here we are disposed to make only general remarks on the subject. We shall give illustrations of swine—as last month we gave specimen illustrations of cattle. And we shall allow our contributors to speak authoritatively upon the different breeds.

We well remember the style of hog when we were young, and the contrast with the present is seldom exaggerated. The old significant name, “razor back,” which will apply now only in rare exceptional cases, was then very generally

applicable, and the improved breeds were seldom seen, or if seen, then only in a transition state from the long snouted “razor” to the obese if not stupid grunter of to-day—almost too lazy to grunt.

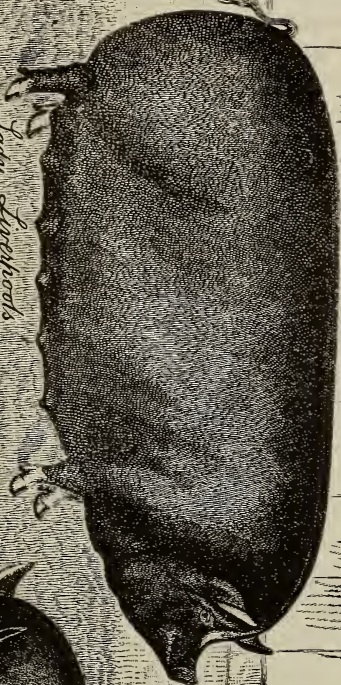
And yet in those days we had good, solid pork, the fat of which in its transparent richness was as good as the lean of any modern porker, and fully as pleasant to the palate. Fat pork has degenerated in quality, from the solid, pink, honestly made flesh, until the general public are now asking for “streak of lean and streak of fat” as the beau-ideal of swine flesh.

Our correspondents, however, are giving us such a variety of opinions and remarks that we must allow them to speak instead of ourselves; that our readers may be the better entertained. We do not endorse all that is written by each correspondent; but ask a discriminating culling of these opinions by the reader.

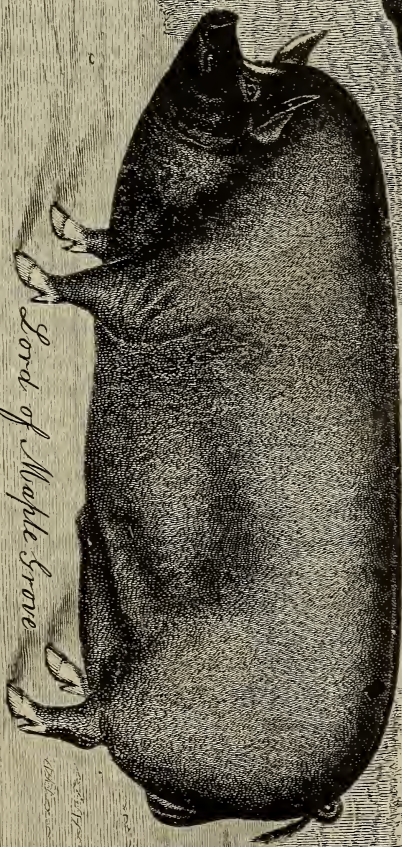
Unnecessary fences are expensive property. The cost of building is no small amount, and besides being a heavy tax on their owners to keep in repair they occupy valuable land and are the most prolific breeding place for briars and noxious weeds. As expensive nuisances they are only excelled by worthless dogs.



*Lady Litchford's  
Daughter*



*Lord of Maple Grove*



*E. Bassett Del.*

*RICHMOND, N.Y.*

BERKSHIRES.



## DESCRIPTIVE.

**Berkshire.**

Color, black, with white on face, feet and tip of tail, and sometimes on the fore leg. Short face and broad between eyes. Neck short and thick, back broad and straight, round body, hams thick round and deep, legs short and straight set wide apart, size medium, length medium. Soft hair, no bristles.

**Poland China.**

Color, spotted, dark; short heads, drooping ears, good length of body, broad straight backs, very full square hams and shoulders, short legs. They are very hardy, and fill in between the large and small breeds, models of hog perfection.

**Jersey Reds.**

Color, red. Head small and body large and long, good height of legs, coarse bones, hair straight and inclining to bristles on neck and back. They are immense in size and flesh, not as delicate as smaller breeds. They are not subject to mange and are hardy.

**Chester Whites.**

This is among the white swine what the Jersey Red is among colored swine. Large, rather coarse, but thoroughly valuable as a pork hog. Not as free from skin disease as some others.

**Other Breeds.**

Other breeds are Suffolks, Essex, Cheshires, Victorias, Durocs, Yorkshires, &c., &c. These followed by the common graded stock which figure on most farms.

Clark—"Well, I declare! Smithers, how you have picked up lately." Smithers—"Yes, yes: things were bad enough with me a little while back, but I happened to run across the advertisement of B. F. Johnson & Co., of Richmond, Va. and they put me in a position to make money right along. If you know of anybody else needing employment, here is their name and address."

## MANAGEMENT OF SWINE.

There is probably no animal more libelled, so unjustly denounced as filthy, or so generally accused of what he is not guilty of, as the pig. Yet, from a domestic point of view, there is no animal more valuable. After a life spent in quietude and contentment in a space of ground that would make most other animals pine to death, his whole carcass is a luxury, even those portions which in the sheep and bullock are thrown away or little thought of, and then his jolly sides form the finest and best pieces of furniture in the dwellings of a large section of the people in this country. In the practical economy of raising and feeding pigs, however, a vast improvement is required.

The situation as well as the construction of the pig-sty is, in many cases—we might almost say the majority of cases—found to be objectionable. Often it is placed with seemingly no other object than to fill up some otherwise vacant corner. Sometimes it is in a situation where the eaves of other buildings drip into it, and this, with imperfect drainage from the sty, and the dung kept for days, sometimes weeks, inside this place of confinement, renders the den anything but conducive to piggy's health. The best construction of a double range of sties is under one roof, with an opening down the middle sufficiently wide for a barrow or truck containing the food, litter, etc., to pass down between. The shed part being the resting place, and the outer space being made upon a descent, the interior is kept perfectly clean. A small opening in the outer wall allows the rain and moisture to drain away, and keeps the whole in the nicest order with little trouble or labor.

The management in breeding is also too often defective, there being no system, no order or regularity pursued, the same as we find with sheep or cattle. The sow is put to

the boar at all seasons of the year, and the progeny often come into the world untimely for rearing. The arrival of the young pigs should be regulated with periodical exactness, which will prove beneficial to the stock and advantageous to the breeder and feeder. Let us suppose the pig-breeder's year to begin in November. The sows may all take the boar during the month (probably during the latter half of it.) The period of gestation will end in March—early in the month. The season is then favorable for the growing progeny. After an interval of ten weeks—a sufficient space of time, and longer than is required to get the litter weaned—the boar is again put to the sows at the end of May. This second litter will fall in September following—a good and seasonable period, and the young are then got away by November, when the system begins again, as it were, for another year.

The food should be prepared for the different stages of the sow's requirements. In the early part of her time, potatoes, parsnips, grain, etc., for the November period; and vetches, clover, grass or other green produce for May and the following months. More generous food is required as the time of farrowing approaches, and good keep, such as corn-meal, pollard, etc., when the young require nourishment. The most remarkable contrast between this animal—the pig—and the sheep or other animals of the farm is in the produce of its young; for while the others are confined to one or two, the pig produces not less than eight, sometimes twelve, and even at times as many as eighteen in one litter. If, therefore, numerical increase be of value, the intrinsic worth of the pig is very superior to that of the other farm breeding stock.

It is a common practice with some breeders, but we think a mistaken one, to let young sows have one litter and then

fatten them for bacon. The idea is that they are of the same age as those generally killed for bacon, and therefore quite equal to them. This is true so far, but on account of her age the first litter is often small both in size and number, and it is very well known that the quality of the bacon is never improved by the practice. Besides, the pig cannot any more than other animals be most profitably bred and fattened at the same time. The prolific powers of this creature are only shown upon its arriving at maturity, and in her aged years she fully makes up for loss of quality by increase in size.

Generally speaking, the pigs on the farm are not kept so much for direct profit as for accommodation—to consume the swill and supply the table—and although they have been fed largely on food that would otherwise have been wasted, it is said that they often leave no profit to the feeder. This is simply because they have never been attended to in a systematic way. When there was spare food they had it, and when there was none they had to go without. Feed and care for any other class of farm animals in this haphazard way, and see if the results are not equally unsatisfactory.

Hog-raising is one of the chief resources of the American farmers, and none understand the business better than they do, but if one of them came along and saw the style of pig-farming in this country he would be slightly astonished. Until we see better arranged housing and feeding-yards we do not expect to see this branch of rural economy advance in favor, or become what it is to our cousins across the Atlantic—one of the chief supports of the farm.

The pasturing of pigs is also very little practiced in this country; and yet, without pasture, we do not think pig-farming can ever be made the most of. Pasture is the



road to success and profit in pig-raising, and let no one commence or even think he can do his best in the business without a good clover pasture, well watered and well-fenced, for summering the pigs.

Breeding and fattening porkers is also an important branch of the business, and one that can always be relied upon to give good returns for the food consumed. Pigs are naturally thrifty feeders, though the food is often supplied to them in a very wasteful fashion. So much depends on having the feeding done systematically and carefully, that unless the very strictest attention is bestowed on this, all other advantages will be lost.

Given the right sort of pigs, the right houses, yards, and pasture, and the right feeding and management, few, if any, departments of the farm can be made to pay so well as the piggery.—*Foreign Exchange*.

#### A Wrong Conclusion.

The belief has fastened on some farmers that a breed of hogs will deteriorate if kept on the same farm for a few years; that the farmer will do better with his hog stock to change every few years, not alone by introduction of new blood in the purchase of a male, but by changing the sows as well. While this is too often true, the belief is arrived at from wrong premises—the hogs should not run out, but get better with proper keep. The fault is in the keeping, not in the breeds.—*Ex*.

#### Young Pigs.

The important consideration in the treatment of pigs at a month or two old, is their proper feeding for growth and development. Food in a too concentrated form has long ago been found to be a mistake. A swine breeder who refers to the matter

of feeding pigs when a month old, says that they should have skim milk and wheat middlings, and that the time of weaning depends on the quality of milk of the sow. The pigs when two months old should be fed barley and oat meal morning and evening, and at noon skim milk. The food should be mixed thin at first. The barley and oat meal may be given separately, if desired, at alternate feeds or mixed. In this way the pigs will soon grow into porkers. Eight porkers will consume about a sack of meal per week. With such feeding and a run on clover pigs develop very rapidly, and are always very healthy, and when old enough will fatten rapidly.—*Indiana Farmer*.

#### GROWING PIGS.

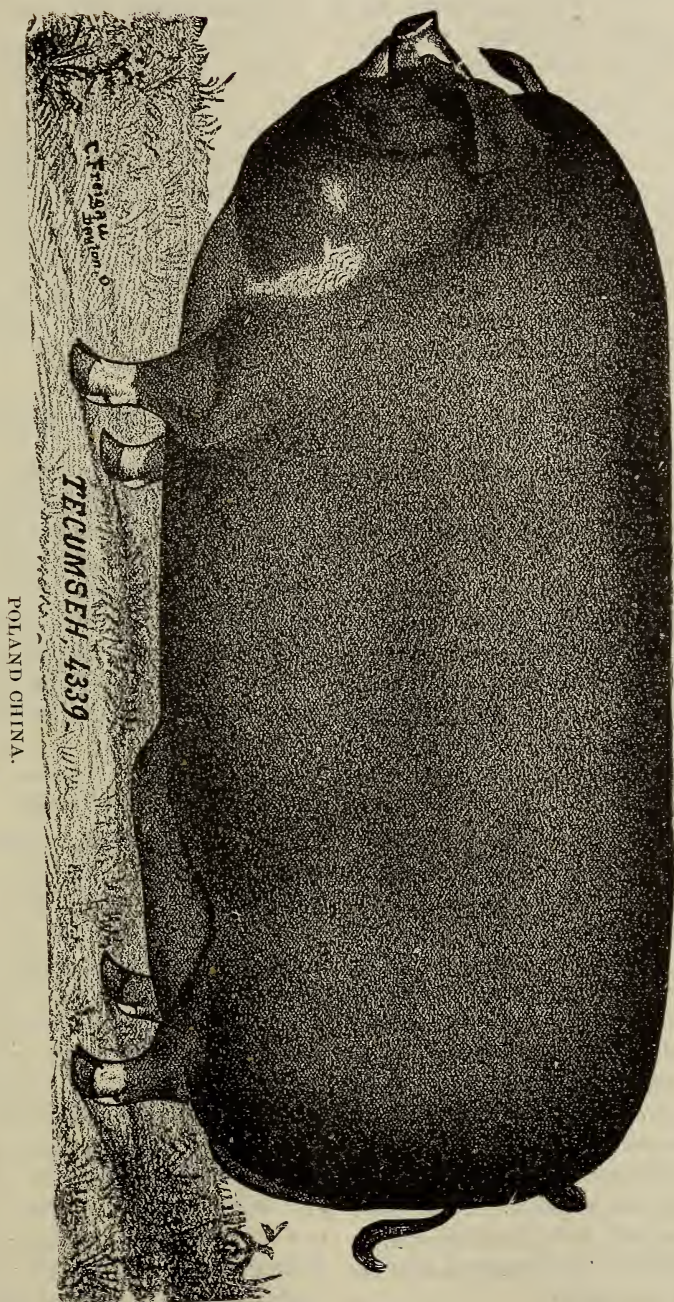
All things considered, young stock pay a better per cent of profit for the food consumed than those that are nearly or quite matured.

So far as possible, only breeding sows and boars kept exclusively for breeding should be wintered over. By this plan the number of stock is considerably reduced that must be fed at a time when it will be the most expensive to feed. When a sow has proven herself to be a good breeder, it will usually pay to keep her several years.

So long as the sow keeps on growing, a part of her food must necessarily go to make up growth, bone and muscle, and it is usually that much taken from her offspring whether she is carrying them or nursing them.

Usually there is but little, if any, gain in keeping breeding stock fat. If the sow is fed on good bone and muscle producing food she will lay on but little fat and the greater part of the food will go to her offspring. For this reason usually better pigs will be secured from a sow that is two





years old, if she is well fed and properly cared for. So that breeding stock can be kept for several years and will pay a better profit than younger stock.

But for feeding to fatten, a strong vigorous growth should be secured, and this can only be done by good feed. Usually the faster the growth in the pigs the better the profit, and it pays to push them along. By feeding the sows well and keeping them as long as they bring good litters of strong vigorous pigs, a better grade of animals is secured, so that a better start can be secured with the same amount of food.

All things considered, it is the animal that makes the best gain with the smallest amount of food that returns the best profit. Back of this, a good breed is the starting point, then the breeding stock must be kept in a good thrifty condition so that a strong, healthy, vigorous animal can be secured.

After farrowing for at least two months, it is important to feed the sow well so that a good start to grow can be secured. My experience is that if a good start is secured while the pigs are young, it is a much easier matter to keep this up than if they are allowed from any cause to become stunted. By feeding the sow we are also feeding the growing pigs, and when they are weaned they ought to be kept gaining very steadily. Push them all during the summer and early fall. Get all the growth possible during this time so that an early maturity, and at the same time a good growth can be secured before maturing. If this can be done by the time cool weather sets in, it ought not to require more than two or three weeks to fatten. If the young stock are properly fed during growth, by the time they have fully matured they are nearly ready to market.

I have tried letting pigs make a slow growth—picking up such growth as they

can—until I considered a proper growth had been secured and then putting them up and feeding, and I am thoroughly satisfied that at least this plan does not pay. Quick growth and early maturity, a short feed but a strong one, is necessary to realize the best profit with pigs. Good breed, good feed and good care are necessary to secure this and it will pay to use all reasonable efforts to secure as strong a growth as possible.—N. J. Shepherd, in *Swine Breeder's Journal*.

#### SOWS THAT EAT PIGS.

In answer to a correspondent who asks why sows sometimes destroy their pigs, the American stockman replies: We believe that the destruction of pigs by sows is attributable to a lack of proper food, and consequently a starved condition of the system; and all the specific causes of this trouble mentioned by any writer whose comments upon the subject we have seen, or by breeders, are only immediate causes, traceable to the more remote cause of the starvation of the system.

One writer says it is because they are kept from earth, coal ashes, &c., and advises feeding upon earth, coal ashes, rotten wood and charcoal. Some of these things, charcoal for instance, will usually prove valuable to the sow, independent of the existence of the vitiated appetite. But when a sow or other animal becomes crazy enough to think that she wants a mess of dirt or hard coal, she gives the best possible evidence that some part of the system is suffering for nourishment and is crying for it. But, of course, no one doubts that a proper system of feeding would supply every part of the system with all that it requires.

Another cause given for this habit is great thirst consequent upon the feverish



condition of the sow at farrowing time. Whatever fever might naturally exist would certainly be increased by an imperfectly fed condition of the system and a great degree of fatness; and so all these specific causes go back to the great specific cause, the neglect to feed the foods that are needed to keep the muscular and bony system in perfect repair. The sow should have a supply of the bone and muscle forming foods.

After pigging the aim is to enable her to make a large supply of milk. Pigs are great feeders, as all growing animals are. The sow must be fed heavily, therefore, and feed as heavily as we may and must, she will lose flesh, thus making the feeding of pigs a costly operation. Skimmed milk, wheat bran and shorts mixed, make a good food for this purpose. Coburn says that he has had favorable results from feeding coarsely ground rye, soaked from twenty-four to thirty-six hours, but not allowed to become too sour before feeding.—*Ex.*

For the Maryland Farmer.

#### PORK AS FOOD.

Dear Maryland Farmer: Your kind invitation to contribute on this subject was duly received. We have it on the farm, raise it, sell it, and have it on our table; but I never eat it. Perhaps I get some of its essence in those articles into which lard enters, or in potatoes fried in lard; but I never eat the pork itself, if I know it. I eat considerable flesh food,—veal, beef, mutton, and chicken meat—but at pork I stop. I am not a Hebrew; but I think there was some good reason for forbidding the flesh of swine as food to the children of Israel. The fact is, I think a great many of the maladies of life come from eating pork, a great many

besides trichinosis—and so I have given up its use for myself. I sometimes talk to my family about it; but they do not seem to agree with me far enough to stop eating it. So you see, your very kind invitation cannot receive an answer from your obedient servant. W. S. L.

[*Ed.*—We thank W. S. L. for the above. Why should we not have the honest expression of opinion on subjects? They will do no harm; and we think W. S. L. has answered very clearly in his own way.

For the Maryland Farmer.

#### PORK AS FOOD.

Mr. Editor: You have asked my views on this subject—Pork as Food—and I hardly know what to say on the subject. It has for some time been a question with me, whether I should continue to raise pork for my own table, and I have for some time back neglected to raise any for sale. Pigs are subject to so many diseases that it is almost impossible to be certain that we are getting good healthful food, after all our care. Yet I do raise some every year; but I strive to get them ready to kill before they are a year old and in that way I think I run the less risk of eating diseased pork. March pigs, killed the last of December, as you know, are my hobby. They are about 10 months old, and will weigh in the neighborhood of 200 lbs—sometimes have gone up to 250 lbs. The pork of these eaten fresh is as tender as a chicken, and just about as good if cooked with the same fidelity. Nothing is superior to the shoulders and hams of the pig, when salted and smoked; and the fat is fat enough for the winter pork barrel and comes out all right. I do not know how profitable such pigs would be if sent to market, as it has been some years since



I have sent any. I suppose, as long as I live, I shall continue to use pork in some shape as food. Yours truly, S. R. J.

For the Maryland Farmer.

#### PORK AS FOOD.

In answer to your request: It is often stated that farmers supply their table, as a general thing, with little besides pork. I do not think that this is true; I mean as a general rule. There may be some exceptional cases where this is the great bulk of meat; but the farmers in this country have quite a variety of fruits and vegetables in their season, and have learned to make good and profitable use of them; while in most localities the butcher visits them at regular intervals with a variety of fresh meats and is patronized freely.

Although I believe this to be the case, yet I also think pork is not a desirable food, where it is so easy to get that which will answer just as well, is fully as cheap, and far more healthy. I am one of those who prefer poultry to pork and I would urge my brother farmers to turn their attention in this direction. Poultry can be cooked in so many different ways, that it is quite impossible to believe that it will not take the place of any flesh for which you choose to substitute it.

For a long time I have thought that the many diseases, which make swine so expensive to raise, make it very risky to use pork as food. When I see that about 5,000,000 hogs have died with cholera in a single year, it arouses me to the danger of eating pork that has not been raised on my own farm; and even then, it is doubtful in my mind whether I can be sure that the germs of some communicable disease are not present in the pork.

I eat pork,—sometimes quite freely; but I prefer poultry, and I make it a

point to raise enough of the latter to be able at any time to place it on the table, if other fresh meat is at all scarce. Eggs and poultry give me a great many good meals in the course of the year.

A. J. KENT.

[Ed.—Wishing to bring out the general feeling on this subject, we addressed several friends, and have chosen the above answers, as illustrating the various opinions. To those of our readers who live in the cities the opinions expressed are very suggestive, as scarcely one of the writers advises to eat pork unless fed and raised under their own eyes.

For the Maryland Farmer.

#### PORK AS FOOD.

It is sometime since I have written anything for the MARYLAND FARMER. I was a subscriber to *New Farm* and gave you one or two brief letters for that paper. Years ago I used to get the Maryland Farmer; but for certain reasons stopped it. I now take it again because it is in your hands and New Farm is connected with it.

What first led me to write to the New Farm was this very subject of food. In the first numbers of that journal you had several articles on good, pure food, and showing how disease germs might be conveyed in vegetables grown from rank manures and particularly from pondrette. I have been satisfied of the truth of this notwithstanding some of the great gardeners, who have grown rich in the neighborhood of our cities, by the use of 75 to 100 tons of manure yearly on the acre of ground, notwithstanding some of them scout the idea of injury to our health from such use of manures.

I know enough of the chemically cleansing power of mother earth, to make

all due allowances; but the fact remains the same, that this vile stuff must be absorbed into the vegetables which we eat, or it would be of little use to have so much of it applied to the ground. I imagine sometimes, also, that I can taste it in some of the vegetables; and even in the large strawberries which have been swelled and bloated by drinking liquid manures of various kinds.

But I am afraid you will not thank me for leaving the real subject and going off on this other one. I do not object to pork as food if you grow it on your own farm, and know what it has had to eat, and that it has been kept free from the thousand ills which seem to belong to the pig family. I can relish a good piece of roast pork and think few dishes can excel it in healthfulness, the imparting of strength, energy and staying qualities to those who have hard work to perform. In its season I use it freely.

I like, also, a boiled ham and do not get tired of it either in summer or winter. Putting the point of the carver in it, and cutting out the circular slices, they bring the very best of nourishment, and you can eat it until you are satisfied without any danger of indigestion following it.

I have frequently read of chickens, poultry, being recommended as a better food than pork, but I am one who take exceptions to this recommendation. I get tired of poultry, and after eating it two or three times, it makes me turn up my nose when I come to the table and find it there. For one or two meals a week, nothing can surpass chickens; but when you have said that, you have said all you can say. I may be like the man about water, who, when told that water was the best beverage, said, "Yes, water will do very well for a beverage; but for a general drink give me whisky." I say, chickens will do well for a relishing meal or two; but for a general food give me solid pork

in some shape. One more thing: I would call particular attention to the idea first expressed—that the pork should be grown and fed on your own farm, and under your own management. I do not think I could write to you as freely as I have unless under these circumstances. I think hogs should have good, clean food to make good meat. It is true they will eat anything and to all appearances thrive; but it is all nonsense to suppose you can get good flesh unless you give good food.

I have let my pen write, just as if I was talking to you and I do not know whether what I have written will be fit to print in the MARYLAND FARMER. But you have my ideas and may use them if you think it best.

J. T.

#### SOME SIMPLE SWINE SECRETS.

Buttermilk poured over the backs of scurvy swine is said to be a sure cure.

When hogs are growing fat, their hind legs often prove weak, feed a little bone meal daily.

Hogs taking a mud bath, thus cleanse themselves and add to their health. Mud is quite different from filthy manure, and will do no harm.

In fattening hogs, have a dry floored pen and plenty of clean bedding. Dispense with that half of the pen generally allowed for rooting in the ground.

Pigs thrive well in pasture up to the time of penning to fatten them.

When the grass is gone, give hogs clover hay to supplement their feed. It is a very great help towards healthy fattening.

Hogs fatten rapidly on cooked roots, such as carrots, mangel-wurtzels, turnips and parsnips.

# THE MARYLAND FARMER

AND  
NEW FARM.

WALWORTH & Co.,

Editors and Publishers.

**Agriculture, Live Stock and Rural Economy,**

Oldest Agricultural Journal in Maryland and  
for ten years the only one.

27 EAST PRATT STREET,  
BALTIMORE, MD.

**BALTIMORE, September 1888.**

## TERMS OF SUBSCRIPTION

One Copy, one year in advance,	\$	1 00
Club Rates, 5 copies one year in advance	- - -	4 00
" " 10 "	- - -	7 50
" " 20 "	- - -	14 00
" " 50 "	- - -	32 50
" " 100 "	- - -	60 00

Subscription Price, if not paid in advance, will be at the old rate, \$1 50 per year, and positively no deduction.

We invite our subscribers to read well the terms of subscription: \$1.00 a year if paid IN ADVANCE, \$1.50 if not paid until the close of the year.

Unless notified to stop, and paid up in full at the time of notification, it will be at the option of the publisher whether the magazine is stopped or continued. If notified to stop and paid up in full, it will always be stopped promptly.

If 5000 are allowed to run over a single number without paying, it is a cost to us of \$500., which we cannot afford to lose. Few of our subscribers take this into consideration. While we like to be as generous as possible, let us have a little justice on both sides.

If in sending in your subscription at any time in advance, you say "stop when this expires," the magazine will stop coming to you, unless you renew your subscription.

These terms will be strictly adhered to by the present proprietors.

## TERMS OF ADVERTISING

	1mo.	3mo.	6mo.	1 year.
One Inch .....	\$ 1.50	\$ 4.00	\$ 7.00	\$ 12.00
Quarter Page .....	6.50	15.00	22.50	35.00
Half Page .....	12.00	25.00	40.00	70.00
One Page .....	20.00	45.00	75.00	120.00

Job Printing of every description—good work—low prices—prompt service—at the MARYLAND FARMER Printing Office.

## AGENTS WANTED.

The MARYLAND FARMER wants an active, energetic AGENT to represent it at every Fair and every gathering of farmers this fall.

It stands now at the very head of the agricultural magazines in this country, and it is so well known that Agents can make large profits in getting subscribers. Let any who desire to work in this way address us for terms. With very little exertion many a dollar can be earned during a single day among the farmers at any Fair.

We are always outspoken, independent and fearless in championing the interests of farmers, while our correspondents are experienced, liberal and keen on all subjects.

Money will be more plentiful among the farmers this fall than for many years back, and it will be easy to get a few thousand subscribers at the various Fairs.

We pay our Agents liberally, and we offer through our agents great inducements to every subscriber.

## THE FARMERS' DUTY.

It is a matter of certainty that so long as we keep at the head of our government a farmer, we are as a people in comparative safety. But no party have seen fit to nominate a farmer for the presidency, and and we must do the best we can under the circumstances. We have a duty to perform to our country and to ourselves, and it is all the more binding because a farmer is not placed before us as a candidate. And what is that duty?

In considering this question, when we find the duty to the farmers, we at the same time are looking to the good of the country, for the farmers constitute the vast majority of our country, casting at least two thirds of the votes. They have the



right to demand that their interests should be the first and most important. They are the most numerous; and their welfare is the good of the majority—and the health, prosperity and happiness of the great majority are the foundation stones of our republic.

Farmers then have this duty: to secure at all hazards for themselves—who are at least two thirds of the people—the best condition of life possible. To cast their votes, whenever the opportunity is given them, in such a way as will lighten their burdens and bring them more favorable prospects of success and happiness.

When we contrast the condition of farmers with other classes, we are amazed at the manner in which they suffer themselves to be oppressed by the laws, which they have it in their power to mould as they desire. A doctor or a lawyer may charge a thousand or more dollars for a day's work; a farmer's bill of ten dollars a day would be thrown out of court. A manufacturer may realize profits of half a million each year and spend in idle enjoyment the warm season at his palatial country seat, and will still clamor for more protection; while the farmer whose best acres rest under the shadow of this palace must struggle for a bare subsistence, and remain silent while everything he wears or uses on his farm is taxed for the support of this neighbor. Then the farmer is told that the market for his produce depends upon his contributing half he raises to support this neighboring nabob in his luxury! This is the contrast we are forced to see and to make continually. The records of the public prints are full evidence of its truth.

The duty of the farmers is to stop this; to do away with this contrast; to cut down the array of taxes which oppresses them; to place all classes on the same level of taxation; to bring themselves up to that position where the struggle and toil and

anxieties of life will be no greater for them than for others; to lift themselves to that position where they can have as many of life's joys, its pleasures and its luxuries, as do these others now at the farmers' expense.

It is the duty of farmers to no longer suffer the burdens of taxation, that manufacturers, trusts, monopolists, and the rulers in heartless corporations, may run riot in wealth and enjoy pleasure excursions through all parts of the world. It is their duty to equalize laws, so that a day's work of a lawyer or doctor shall be of no more pecuniary value than that of any other man. It is their duty to remember, that when they are building up their own welfare—even though it may be at the expense of their neighbors, if necessary—they are doing it in accordance with the great principles which underlie the established order of our country and its institutions: the greatest good of the greatest number. They, the farmers, are the great majority, and the whole administration of our country's affairs should be moulded to advance their greatest good. So long as it is not so directed, the very object of our republic and its popular government is lost to humanity.

It is the farmers' fault if they do not, at every opportunity, express themselves plainly by their ballots, and by united action enforce the enactment of a proper system of taxes and of laws, in their own favor.

---

#### NEW ORLEANS.

We have received from an occasional correspondent, Mr. M. B. Hillyard, of New Orleans, an elaborate article in reference to the claims of New Orleans, as a Winter Resort, for those who would seek a delightful climate during the cold months of December, January, February and March—

months which are a trial to the health and enjoyment of life to those who must live in more northern latitudes. Mr. H. shows by statistics, that for clear skies, absence of foggy, cloudy days, and general range of temperature, few places on the continent can rival this city. He shows conclusively from statistics in the government reports, that the ideas held by the great body of the people as to dull, dreary, wet weather, being the character of the Winter at New Orleans, are erroneous—the whole theory being based upon the misunderstood fact of a very heavy rainfall. The amount of water falling does not depend upon long continued storms of rain; but it comes in a few hours, when the bright skies follow and the greatest number of days are truly beautiful in all climatic characteristics.

Mr. H. also mentions very many attractions in winter sports, winter fruits, winter delicacies in food, besides the ever inspiring gala days and processions which make winter in New Orleans an almost continuous carnival season.

The idea of New Orleans, as the beau ideal of a Winter Resort is something new; but with the prevalence of a systematic spreading of the truths sent to us, it must certainly become such at no far distant day.

Eastern Farmers have been so long accustomed to look to the West as a sort of refuge against money anxieties and the cares of unremunerative labor, that they still flock there in large numbers to better their condition. Many with farms free from debt, still restlessly look to the West, sell out and move into new trouble. Think what you are leaving behind! all the comforts of eastern life, all the conveniences of modern society, all the advantages of a thickly settled country, a certainty for a great uncertainty. Then

into what labors, toils, deprivations, and worst of all into what untried vicissitudes of climate do you carry your wife and family!

---

#### Fairs.

Timonium,	-	-	Sep. 4-7
Montgomery,	-	-	Sep. 5-7
Cecil, Elkton,	-	-	Oct. 2-5
Frederick,	-	-	Oct. 9-12
Harford, Belair,	-	-	Oct. 9-12
Talbot, Easton,	-		Oct. 18-21
Cincinnati Centennial,			July 4-Oct. 27
Buffalo International,	-	-	Sep. 4-14
Sioux City, Iowa, Corn Palace,			Sep. 26-Oct. 6
Chicago Fat Stock,	-		Nov. 12-14

---

#### State Fairs.

Pennsylvania, Philadelphia,	Sep. 3-15
Ohio, Columbus,	- Sep. 4-Oct. 19
Connecticut, Meriden,	- Sep. 11-14
New Jersey, Newark,	- Sep. 17-21
New York, Elmira,	- Sep. 17-22
Delaware, Dover,	- Sep. 24-29
W. Virginia, Wheeling,	- Sep. 27-30
Virginia, Richmond,	- Oct. 3-Nov. 21
Maryland, Hagerstown,	- Oct. 16-19
N. Carolina, Raleigh,	- Oct. 16-20
S. Carolina, Columbia,	- Nov. 13-16

---

#### SWINE BREEDER'S MEETINGS.

During the Chicago Fat Stock Show of 1888 the following meetings are mentioned.

Nov. 15. National Swine Breeder's Association,—Sherman House.—P. M. Springer, Sec'y., Springfield, Ill.

Nov. 16. The American Duroc-Jersey Swine Breeder's Association—Grand Pacific Hotel.—C. H. Holmes, Sec'y., Beatrice, Nebraska.

Nov. 17. The Victoria Swine Breeder's

Association,—Sherman House.— Henry Davis, Sec'y., Dyei, Ind.

Nov. 22. The American Essex Swine Breeder's Association,—Sherman House— W. M. Wiley, Sec'y., New Augusta, Ind.

### PARIS GREEN.

Professor A. J. Cook, of the Michigan Agricultural College, says:

"I would never use Paris green on fruit that is to be used within a few days from the time the poison is applied. Thus I would never use it to fence out the current slug. The salable fruit and the insect in this case are upon us at one and the same time. Neither would I use these arsenites on cabbages. Certainly not after the head has formed, for the very formation of the vegetable makes such use dangerous. Again, no one should ever use or handle these substances with the bare, unprotected hand—especially is this caution necessary in case of any abrasion of the skin. Neglect of this caution resulted in the death of a very talented young horticulturist of Indiana some years since. I am free to say—and I have probably handled these poisons as much as any one in the country—that reasonable caution makes their use perfectly safe."

It is well known that we have opposed steadily the use of these highly poisonous remedies for insects on fruit, &c. Prof. Cook has been a persistent and very consistent advocate of them. He advocates their use in the above article; but he gives the very strongest argument against their use, and plenty of it. Can the safety of a thousand orchards, pay for the death he records there? And does he not demonstrate the fact that the person who uses it must be a very intelligent expert, with sufficient knowledge of the drug to qualify him for a professor's chair?

For the Maryland Farmer.

### DR. SHARP AND NO AMMONIA.

I have been sometimes interested and sometimes amused with the articles you publish from Dr. Sharp. He has lately been giving some smart raps to the fertilizer men, ridiculing in his way the idea of putting ammonia into fertilizers. At the same time, he always insists upon giving that kind of manure which either contains it, or by disintegration attracts it, or in other words creates an ammoniated condition of the soil itself.

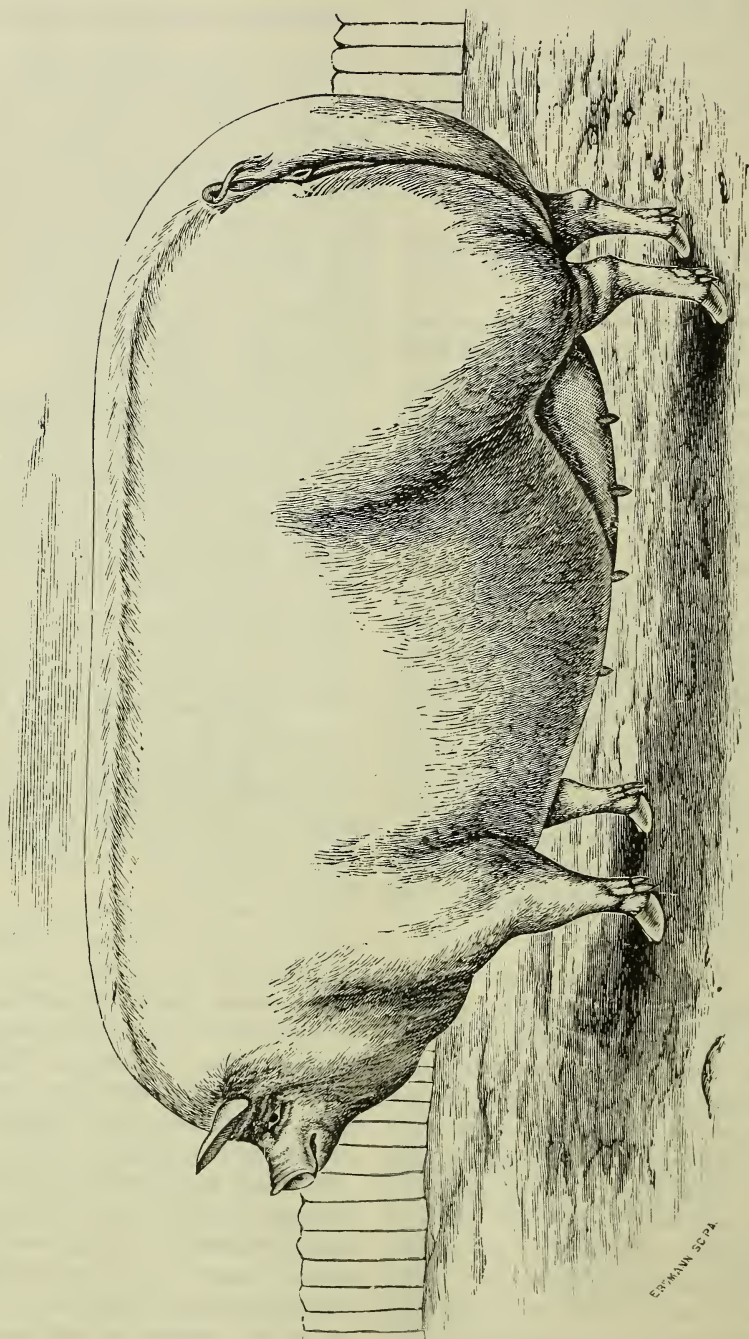
In your last number speaking about the Connecticut experiments, you hit the nail on the head exactly. Dr. Sharp must either have ammoniated fertilizers, or he must have a soil well enriched with barnyard manures, or by the turning under of green crops, and made porous and light in order to succeed.

Now what is the use of his asserting that the atmosphere will give all the ammonia needed, if he must first have all this enrichment of the soil? Prof. Atwater's experiments are just right to find whether ammonia will come from the atmosphere, and they will prove that Dr. Sharp is all at sea, in saying it is not needed in fertilizers.

Take a body of pure sand and give the other elements, leaving out ammonia, and the growth will be stunted and the fruit little or none. Put in the ammonia and the growth will be much developed and the fruit normal in character. This shows that fertilizers must have some ammonia in their composition and that manufacturers are justified in putting it in them.

Dr. Sharp has a good many queer ideas. I wonder if he has ever had a paying crop on his own farm? If he grows big crops without ammonia, or its equivalent in some other shape, why does he not give the results in dollars and cents—showing the cost and the profit? Anyone can





write against settled facts and get some to believe him; but give us substantial reasons for what is claimed. We know that we can get good crops with ammoniated fertilizers; we have yet to find profitable crops without it. P.

#### Texas Cattle Fever.

Experiments at Chicago show that the Texas cattle fever is highly contagious from pens. Several healthy cattle from different localities placed in the Texas cattle pens taking the fever and dying in a short time.

We are glad that Fair managers are learning that side shows, gambling booths, beer barrels, liquor bars, and the like injure instead of benefit them. We hope the time will come when horses can be judged by gait and action without the races and betting that are now the general practice.

#### WORK IN THE ORCHARD IN OCTOBER.

Many varieties of apples should be gathered this month, and many of the pears. Pick the pears before they are fully ripe and put them in a dark, cool closet to ripen. Even the precaution of covering them with a blanket will be advisable, as they develop their good flavor better when so covered. If intended for market ship them while yet hard, as they will ripen up very rapidly when brought out of the closet and decay as fast. Apples should be packed closely in the barrels, and the head pressed down upon the fruit so as to keep them from rattling any in moving, as it prevents bruising. If the market is near by, and the fruit is intended to be used soon, it is often better to use the

bushel boxes than to put it in barrels. They would save much fruit that now is wasted or put into cider. It is of but little use to attempt to dry fruit by the old fashioned method of exposing to sun and flies unless it be for home use, as very few people care to purchase fruit dried in that manner now, as that dried in the evaporator is so much cleaner and finer looking. The apples for cider should be sound and should be kept clean, whether the cider is intended to be used as a beverage, to be converted into vinegar or made into apple jelly. Then it should be put into clean casks and allowed to work off the impurities which will be in it. While in the orchards take a look after the borers. They can be easily found by looking for their chips near the roots of the tree. Then push a fine wire into the hole where the pest is at work and he can be easily killed.—*N. Y. Herald.*

#### Hog Cholera.

Indiana in 1887 lost from cholera 593,672 hogs, which at \$5.37 each made a loss of \$3,188,018. The more Western country was not greatly scourged by it; but Ohio and the Eastern States suffered severely from it.

#### Poland China Record.

Vol. 9. contains Record of 1542 Boars and 5272 Sows. Can be had of John Gilmore, Vinton, Iowa. \$4.25.

Experiment Station, Md., Bulletin No. 1. A special request is made that all persons "actually engaged in farming" who desire these bulletins, should address the Experiment Station, Agricultural College P. O., Md., by postal card. The bulletins will be sent free.



## THE GOLDEN CROSS WHEAT.

It has been sixteen years since the introduction of the Fultz Wheat in Pennsylvania and its cultivation rapidly extended into other states and proved a great boon to wheat growers, but it is useless to disguise the fact that at the present day it does not give as satisfactory results as formerly, and there is a great inquiry among farmers for a wheat more productive, and more satisfactory in general results than the Fultz.

Herewith we illustrate the Golden Cross, a new variety, produced by crossing the Clawson on the Mediterranean. It is a well known fact that millers mix the above two varieties to produce a high grade of flour.

What has heretofore been done artificially, nature steps in and gives the desired combination in a single variety. It is a very strong growing variety, exceedingly hardy and great stooler. Requires  $\frac{1}{2}$  bushel less per acre than Fultz and other similar sorts. Makes a very strong growth, attracting attention by its dark heavy foliage. Straw is large and very strong, it has never been injured by the Hessian fly. Head is large broad and compact with light beards. Most excellent grains, large size, color red; very flinty and always plump. Ripens early and weighs 64 lbs to the measured bushel. In the preliminary test, the Golden Cross was put in competition with Fultz, as this is the variety most generally cultivated throughout the country, and in 1886, the average of Golden Cross was 34.03 bu. per acre, Fultz averaged 26 bu. In 1887 Golden Cross averaged 31 bu. Fultz 20 bu. These tests were made under exactly the same conditions for both varieties and can be relied upon as showing the yielding propensities of the two sorts. It is being introduced by J. A. EVERITT & Co. Seedsmen of Indianapolis, Ind. Who are already well-known as the introducers of several valuable varieties of wheat.—*Com.*





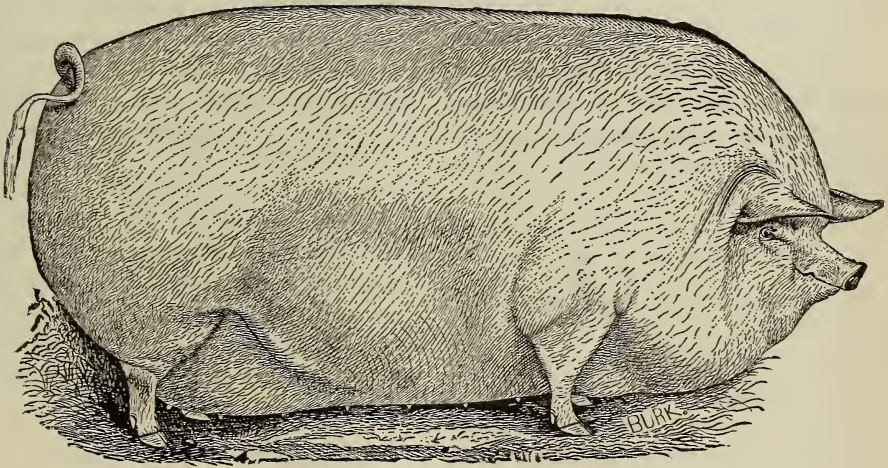
## Farm Fences.

The scarcity of the timber supply has made manufactured fence a necessity. This will increase in rapid ratio as the country grows older. Substitutes for timber, partial or entire, must be had. The barbed wire fence, except for very limited use, is not a success. We are firm believers in the invisible world, but we do not care to have any practical applications of it on the knees of our breeches or the legs of our stock. We prefer to have "the evidence of things not seen" in our creeds, rather than dancing about our haunches. Mr. S. H. Garrett of Mansfield, Ohio, has

unpopular; but when properly made by weaving it to the posts in the field by the Garrett machine, and stretched by the tention device which goes with each machine, it is made perfectly tight, and is a very neat, strong and durable fence, and at the same time the cheapest fence which farmers can construct as shown by the estimates given in his circular. See his advertisement on another page.—[Com.

## Hagerstown Almanac.

THE Union Hagerstown Almanac—for 1889 is now before us. We take pleasure in recommending it as an Almanac worthy of a place in every household. The calculations and weather forecasts, having been made by a voluntary



VICTORIA.

patented a machine for constructing the new, picket and wire fence, an illustration of which may be seen in another column. Of the machine itself it may be said it is simple in construction, durable and a great labor saver. It is in use in almost every State and Territory in the Union and commendations received from its users show that it is worthy of all the good things said of it. We have seen a great deal of this fence that has been poorly constructed and would naturally render it

observer and meteorologist of the United States Signal Service, are beyond doubt the most reliable that can be made. In the issue for 1888 these weather forecasts are now being verified from 72 to 80 per ct. In every other respect this Almanac teems and sparkles with information worth many times its cost.

Farmers, Housekeepers and Mechanics will do well to secure a copy at their earliest convenience. We understand it is to be for sale by news dealers, notion houses and general stores throughout the country.

Sample copies will be sent postage free to any address on receipt of 6 cts. in stamps. A liberal discount will be made to all dealers. Address, O. SWINGLEY, 524 Arlington Avenue, Baltimore, Md.

## SPECIAL MENTION.

### Jas. S. Cummins. Photographer.

It will be remembered that we called attention to the removal of Jas. S. Cummins from No. 5 to No. 106 North Charles Street, in a previous number of our Magazine. The additional conveniences and the much better facilities for work enable him to supply his customers with everything in first class style. Nothing can surpass his photographs for excellence of finish and perfection of workmanship.

### Other Photographers.

We have, also, the advertisements of Holyland, Shorey, Mueller, and Busey. All of them first class photographers, who will give satisfaction to all who visit them.

### J. J. Turner & Co.

We call especial attention of our readers to the advertisement of J. J. Turner & Co., "To wheat growers," on page 10. This old and standard fertilizer gives genuine satisfaction wherever used, and it is impossible for anyone to ask a better guarantee than this testimony of your own neighbors and friends.

### Pianos, Organs, &c.

We would call especial attention to the Pianos and Organs of R. W. GALE, advertised on the last cover of our magazine. It is not often that such first class instruments can be given at such remarkably low prices, and on such acceptable terms, as are offered by this house. In a short space of time they have become an established power in Baltimore in the musical

instrument trade, and our readers cannot do better than to visit them before purchasing. Indeed, if only thinking of the purchase, have a pleasant conversation with them on the subject and it will do you good.

### Fertilizers.

Few journals can point to a better list of long established and honorable home firms in the fertilizer trade than have been in our pages for the past few months. The fall plowing must now be done and the fall grain must go in, R. J. Baker & Co., Slingluff & Co., Listers Agricultural Chemical Works, H. S. Miller & Co., Liebig & Gibbons, Griffith, Turner & Co., P. Forney Spear & Co., Wm. Wirt Clarke & Son, Baltimore Pulverizing Co., W. S. Powell & Co., Joshua Horner, Jr. & Co., Chesapeake Guano Co., Frederick Phillips, J. J. Turner & Co.; any of these will respond to your varied needs for fertilizers.

### The Lovell Washer.

The editor of this Magazine, after a very thorough trial, for a year past, of this machine, is prepared to say, it is the very best ever introduced into his family. See advertisement.

### Mohler & Hurlbutt.

It does us a great pleasure to direct the attention of our readers to the above house, so pleasantly located on N. Charles St., (14) where everything in the way of upholstery goods, fine fabrics, curtains, portieres, and



the most extensive array of novelties for home decoration may be found. Pleasant greeting to all who visit them, will make you feel at ease, and will enhance the pleasure of buying.

---

**Thos. C. Basshor & Co.**

Among the most enterprising firms in the country we must place these dealers in machinery. For years past they have done a large share of the best trade in this region, always giving entire satisfaction both as to the quality of their work and the estimates and final prices of it. This has given them their standing among the most reliable of our large and substantial firms. Engines, Boilers, Wrought Iron Pipe, Brass Work, Steam and Water Heating, in fact all the range of machinery work either as manufacturers or dealers comes under their supply.

---

**Musical.**

The new and extensive establishment of H. R. Eisenbrandt Sons, 424 E. Baltimore

St., offers the most complete line of Musical Instruments to be found in Baltimore. Scarcely an instrument is needed, from the fife of the drum corps to the piano, but is in stock. They are importers, manufacturers, and also wholesale and retail dealers in these goods.

---

THE true cause of earthquakes may long continue to be a matter of dispute among scientists. All agree, however, that no human sagacity can foresee or avert these catastrophies. Between the earth and the human body there is this striking likeness: In each, superficial manifestations indicate internal derangements. Here, fortunately, the resemblance ends. Skill and research have discovered not only the cause but the cure of cutaneous eruptions. The cause is impure blood; the cure, Ayer's Sarsaparilla. Long has this extraordinary alterative taken rank among the most wonderful discoveries of the age, doing even greater service to humanity than Anæsthetics or Vaccination.

## THE HOUSEWIFE.

**READY TO BE MARRIED.**

I am ready to be married;  
I can make a loaf of bread;  
I can cook as nice a dinner  
As my mother, so she said;  
I can keep a house in order,  
Sweep the floor, and make a bed—  
Mother says a girl may marry  
Who can make a loaf of bread.

I am ready to be married;  
I can cut and make a dress,  
Mark the linen with the cross stitch;  
Mend the lace that's hardly less  
Fine and dainty than a cobweb;  
So I dare to tell him "Yes;"  
Mother says a girl may marry  
Who can cut and make a dress.

I am ready to be married;  
I can knit a stocking well,  
I can make and I can darn it,  
And a "bargain" I can tell;  
For I shop and go to market,  
And I'm not a ball-room belle;  
Mother says a girl may marry  
Who can knit a stocking well.

I am ready to be married;  
And I have a lover true,  
Just the handsomest and the dearest  
Lad that ever came to woo,  
Never maiden loved her lover  
Half so dearly as I do;  
Mother says a girl may marry,  
When she has a lover true.



## ALL ABOUT THE DISHES.

BY ELEANOR W. F. BATES.

The sewing-circle met at Mrs. Brooks' that afternoon. Mrs. Handy passed work to each new-comer and needles flew and tongues buzzed.

"But where is Mrs. Stuart?" asked Mrs. Handy. "She promised to bring a new apron pattern."

"Here I am," said Mrs. Stuart, holding back the portiere and stepping briskly into the room.

"You are always so punctual that I feared you were not coming," said Mrs. Handy, "and I am quite incompetent to cut out these garments for the workers."

Mrs. Stuart seized the scissors with an air of being equal to anything in the line of dry goods.

"You see I have a new girl," said she, cutting as she talked, "and though she is very good in many respects she hasn't an idea how to wash dishes; so I stopped after dinner to show her, which caused my tardiness."

"I always supposed," said Mrs. Holloway, the dress-maker, "that washing dishes was a thing any child could do. I did not suppose one had to learn how." Miss Holloway boarded, worked hard with her needle all the time and never had occasion to wash dishes.

"Dear Mrs. Holloway," said Mrs. Stuart, "I am just as particular about the way my dishes are washed as I am about the way my fine laces are cleansed."

"Yes, I know you be," said old lady Stuart, her mother-in-law, "but it's all nonsense. I souse my dishes into a big pan of clean suds; then I dreem 'em, then I wipe 'em with a clean towel and my dishes are as nice as anybody's."

"Yes, they are, mother," said the younger Mrs. Stuart, good-naturedly, "but you must not forget to add that you scrape

your dishes so very thoroughly before you wash them that scarcely the smallest particles of food find their way into the dish water. But what should you think if you came, as I did to-day, into the kitchen to direct the girl, and found her washing the dishes in water actually thick with the debris of the dinner? There was a whole muffin bobbing round her pan and any quantity of minor materials!" She finished her account with a laugh in which her hearers joined.

"What did you say to her?" said Mrs. Brown, a bride, who had a servant of whom she stood in mortal terror.

"Oh, I said, 'I would throw away that water and take clean, Mary Ann,'" easily responded Mrs. Stuart.

"And did she do it pleasantly?" pursued Mrs. Brown, evidently in search of a method for governing unruly servants.

"She gave me a bewildered stare that showed she did not know where she was at fault. Of course she obeyed at once, and I showed her my way of washing dishes and wiping them; then I impressed upon her that she must always do it just that way and no other as long as she lives with me."

Mrs. Brown sighed as if quite unable to comprehend Mrs. Stuart's valor.

"But what *is* your way, Mrs. Stuart? You make me quite curious," said Mrs. Handy.

Mrs. Stuart blushed a little as she saw several pairs of eyes fixed upon her, and answered deprecatingly, "Pray don't suppose I imagine myself a model house-keeper, Mrs. Handy, but I do think my way of washing dishes taught me by my mother, is almost unexceptionable. I provide two large pans; in the first pan the dishes, after being thoroughly scraped, are washed with very hot soap-suds, then they are put in the other pan, which is filled with scalding water, and wiped at once with

plenty of towels. Of course I wash silver first, then glass, china, and last pots and kettles."

"As far as using plenty of towels goes, I must say," said contradictory Mrs. Grant, "I think one towel is enough. I don't want a lot of damp towels hanging round all the time, and they make a big wash. Besides, I always wash glass before silver."

"I wash dishes just as Mrs. Stuart does," said Mrs. Forrester, "except that I rinse as well as wash my dishes in soap-suds."

"I always fancy them a little cleaner if all the soap is rinsed from them," modestly replied Mrs. Stuart.

"I suppose my girl's method is something frightful," sighed Mrs. Brown. "I have never dared to overlook her, but the condition of the dishes when they come on the table is quite enough to condemn her."

"What can be the matter with them?" asked Mrs. Handy, in mock tragic accents.

"They are sticky," despairingly replied Mrs. Brown. "If not sticky, then they are streaked where they have been carelessly wiped and water left to dry on them. Sometimes lint from the towels ornaments them."

"I think draining dishes makes them have that streaked appearance; they

should be taken from the scalding water and dried without a moment's delay," said Mrs. Handy. "And I can always tell by my finger-tips whether dishes are properly washed; sometimes they feel rough when there is not a noticeable unclean appearance."

"Mother makes me wash the dishes now," remarked Carrie Handy, "ever since one washing-day when she found Betty doing the dishes with suds the clothes had boiled in."

This revelation caused some of the sewers to laugh others to shudder.

"I think this matter of washing dishes is of very great importance," said Mrs. Forrester, earnestly. "Germs of disease may originate from a lack of cleanliness anywhere; an invalid's appetite is often spoiled by a bowl or cup not immaculate, thus lengthening the sick person's road to recovery; a delicately flavored article of food is injured to a surety, if the plate it is served in be not fastidiously clean."

"Ladies," laughed Mrs. Brooks, whose servant had just appeared at the door, with a whispered word to her mistress, "tea is ready; will you walk into the dining-room? And Oh, I do hope the dishes will bear inspection!"—*Our Country Home.*

## THE KITCHEN.

### CANNING FRUIT.

Canned sweet apples are very popular with us in the spring and early summer. I boil a kettleful of apples in water enough to cover them, to get the juice, throwing away the pulp. To this I add a little sugar and then put in the apples I am going to can, either whole or cut in halves if too large for the mouth of the can, and

cook slowly, so they will keep their shape. I do not pare them. Fill the jars as full as possible, pressing down the fruit with a spoon and filling with the hot syrup. Pears are very much improved by the same treatment, as they are apt to be flat and insipid canned in the usual way. The Bartlett, Sheldon, Seckel, Duchess and Beure Bosc, are the best varieties for

canning, in my experience. Each of these, put up thus double strength, has all the flavor and richness of the fresh fruit. If they are thrown into a pan of cold water as fast as pared, and cooked quickly with but little sugar, they will keep white and look much nicer.

If the supply of jars is exhausted before the fruit, I fill any receptacle I happen to have and cover it while hot with cotton batting, tying it down securely. It will not keep perfectly as long as in self sealing jars, being inclined to mold on the top after a time, but it will not ferment. I cover all my sweet pickles and preserves that way and they keep perfectly though put up in midsummer.—M. R. Keith.

#### FRUIT AS MEDICINE.

It is a mistaken idea that no fruit should be eaten at breakfast. It would be far better if our people would eat less bacon and grease at breakfast and more fruit. In the morning there is an acid state of the secretions, and nothing is so well calculated to correct this as cooling sub-acid fruits, such as peaches, apples, etc. Still most of us have been taught that eating fruit before breakfast is highly dangerous. How the idea originated I do not know, but it is certainly a great error, contrary to both reason and facts.

The apple is one of the best of fruits. Baked or stewed apples will generally agree with the most delicate stomach and are an excellent medicine in many cases of sickness. Green or half-ripened apples stewed or sweetened are pleasant to the taste, cooling, nourishing and laxative, far superior in many cases to the abominable doses of salts and oil usually given in fever and other diseases. Raw apples and dried apples stewed are better for constipation than liver pills. The

small seeded fruits such as black-berries, figs, raspberries, currants and strawberries, may be classed among the best foods and medicines. The sugar in them is nutritious and the acid is cooling and purifying and the seeds are laxative.—*Hall's Journal of Health.*

#### AT MEALS.

The dining room should be arranged so that it will be the best ventilated and in summer the coolest, pleasantest room of the house. Then the meals should proceed slowly and with deliberation. with plenty of pauses and ample time, as upon this method much of the health and happiness of life depends. Many cases of broken constitution can be traced to a disregard of these particulars. Hot dining rooms and rapid eating are destroying the stamina of the present generation.

#### "WHAT'S KILLING US?"

##### THE WONDERS WHICH THE MICROSCOPE REVEALS.

One of the leading scientific publications states that many people are now using the microscope to discover the real cause of disease in the system, and to detect adulterations of food and medicines.

This wonderful instrument has saved many a life. A microscopical test shows, for instance, the presence of albumen, or the life of the blood, in certain derangements of the kidneys, but medicine does not tell us how far advanced the derangement is, or whether it shall prove fatal.

The microscope, however, gives us this knowledge.

Bright's disease, which so many people dread, was not fully known until the microscope revealed its characteristics.



It greatly aids the physician, skilled in its use, in determining how far disease has advanced, and gives a fuller idea of the true structure of the kidney.

A noted German scholar recently discovered that by the aid of the microscope, the physician can tell if there is a tumor forming in the system, and if certain appearances are seen in the fluids passed, it is proof positive that the tumor is to be a malignant one.

If any derangement of the kidneys is detected by the microscope, the physician looks for the development of almost any disease the system is heir to, and any indication of Bright's disease, which has no symptoms of its own, and cannot be fully recognized except by the microscope, he looks upon with alarm.

This disease has existed for more than 2,000 years. It is only until recently that the microscope has revealed to us its universal prevalence and fatal character. Persons who formerly died of what was called general debility, nervous breakdown, dropsy, paralysis, heart-disease, rheumatism, apoplexy, etc., are now known to have really died of kidney disease, because, had there been no disorder of the kidneys, the chances are that the effects from which they died would never have existed.

As the world becomes better acquainted with the importance of the kidneys in the human economy by the aid of the microscope, there is greater alarm spread through the communities concerning it, and this accounts for the erroneous belief that it is on the increase.

As yet neither homeopathist nor allopathist is prepared with a cure for deranged kidneys, but the world has long since recognized, and many medical gentlemen also recognize and prescribe Warner's safe cure for these derangements, and admit that it is the only specific for the common and advanced forms of kidney disorder.

Formerly the true cause of death was

discovered only after death. To-day the microscope shows us, in the water we pass, the dangerous condition of any organ in the body, thus enabling us to treat it promptly and escape premature death.

As the microscope in the hands of laymen has revealed many diseases that the medical men were not aware of, so that preparation, like many other discoveries in medicine and science, was found out by laymen, outside the medical code; consequently it comes very hard for medical men to indorse and prescribe it. Nevertheless, Warner's safe cure continues to grow in popularity and the evidences of its effectiveness are seen on every hand.

Some persons claim that the proprietors should give the medical profession the formula of this remedy, if it is such a "God-send to humanity," and let the physicians and public judge whether or not it be so recognized.

We, however, do not blame them for not publishing the formula, even to get the recognition of the medical profession. The standing of the men who manufacture this great remedy is equal to that of the majority of physicians, and the reason that some doctors give for not adopting and prescribing it—viz.: that they do not know what its ingredients are—is absurd.

Mr. Warner's statement—that many of the ingredients are expensive, and that the desire of the unscrupulous dealer or prescriber to realize a large profit from its manufacture by using cheap and injurious substances for those ingredients would jeopardize its quality and reputation; and that Warner's safe cure cannot be made in small quantities on account of the expensive apparatus necessary in compounding these ingredients—seems to us to be a reasonable and sufficient one.

The universal testimony of our friends and neighbors, and the indisputable evidence that it, and it alone, has complete mastery over all diseases of the kidneys, is

sufficient explanation of its extraordinary reputation, and conclusive proof that it is perhaps, the most beneficent discovery known to scientific medicine since the microscope revealed to us the all-important nature of the organs it is designed to reach and benefit.

### Books, Catalogues, &c.

Department of Agriculture—Entomology—Insect Life, Vol. 1., No. 1.—July. This is a new departure and one which will be of large benefit to the public.

The Art of Nursing, by the Good Housekeeping Publishing Co., Springfield, Mass., 50 cts. We have read portions of this publication, and are well pleased with the methods of work recommended. Many points are brought out with emphasis, which should be enforced in the care of the sick.

J. S. Ogilvie, of New York and Chicago, sends "A Strange Conflict," by J. M. Bachelor. We have read it. The plot is interesting. The claimed inherent power exhibited in George Sanderson of an essential superiority to all physical circumstances, with its entire round of mysticism, belongs to some other age than ours. In another department of the marvelous, it rivals the books of Haggard. Paper 50 cts.

The *Delineator*, with full descriptions and illustrations of the coming styles of dress, comes promptly to hand from the Butterick Pub. Co., New York, \$1.00 a year. Who can do without it, when with a little outlay for patterns many dollars may be saved through its use?

U. S. Department of Agriculture. Division of Pomology, Bulletin No. 1. Tropical and Semi-tropical Fruits in the United States. Principally those of Florida,

although other Southern States receive slight attention. Plates of the Japanese Plums and Persimmons are attractive. Pine Apples, Figs, Oranges, of course have the lion's share of attention.

"Harper's Magazine," young, vigorous, entertaining, notwithstanding its age—always in the front rank and occupying a place which no other has been able to fill. Its September number in variety of contents is unsurpassed.

"Good Housekeeping." The very best recommendation we can give are the extracts we make from time to time from its pages; with the credit attached.

No periodical in our country at \$3.00 a year can at all compare with the "Horticultural Art Journal" for beauty and that satisfaction which comes from real worth. If any of our readers doubt it, let them send 25 cts, to Rochester, N. Y., for a sample copy.



**INFANTILE**  
Skin & Scalp  
**DISEASES**  
cured by  
**CUTICURA**  
Remedies.

**FOR CLEANSING, PURIFYING AND BEAUTIFYING** the skin of children and infants and curing torturing, disfiguring, itching, scaly and pimply diseases of the skin, scalp and blood, with loss of hair, from infancy to old age the **CUTICURA REMEDIES** are infallible.

**CUTICURA**, the great Skin Cure, and **CUTICURA SOAP**, an exquisite Skin Beautifier, externally, and **CUTICURA RESOLVENT**, the new Blood Purifier internally, cure every form of skin and blood diseases, from pimples to scrofula.

Sold everywhere. Price, **CUTICURA**, 50c.; **SOAP**, 25c.; **RESOLVENT**, \$1. Prepared by the **POTTER DRUG AND CHEMICAL CO.**, BOSTON, MASS.

Send for "How to Cure Skin Diseases."



Baby's Skin and Scalp preserved and beautified by **CUTICURA SOAP**.



**KIDNEY PAINS, Backache and Weakness** cured by **CUTICURA ANTI-PAIN PLASTER**, an instantaneous pain-subduing plaster. 25c.